

VERMONT FEDERAL  
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 29-MAY 5, 2011

vermont  
**RESTAURANT**  
week

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VERMONT FEDERAL  
CREDIT UNION presents

SEVEN DAYS



APRIL 29-MAY 5

TO BENEFIT



Vermont Foodbank



Stick a  
fork in it!



Take a picture of your Restaurant Week meal with a fork stabbed into it. Then, upload it to our Facebook page at [facebook.com/vermontrestaurantweek](https://facebook.com/vermontrestaurantweek). The best photo will win its photographer dinner for two at a participating restaurant!

# GET YOUR FIXE!

**Been meaning to try that restaurant everyone is talking about? Now's your chance to dig in!**

The second annual Vermont Restaurant Week, organized by Seven Days and presented by Vermont Federal Credit Union, runs from April 29 to May 5.

For seven days, 80+ restaurants in Burlington, Stowe, Montpelier, Rutland and beyond will offer special price-fixe menus at one of three price points — \$10, \$25 or \$35 per person — depending on the tier. Participating restaurants range from upscale eateries such as Hon of the Wood, Kitchen, Table Bistro and L'Aureate to cozy neighborhood joints like Junior's Italian, the Bee's Knees and Blue Puddle Bistro.

**Affordable childcare** is also part of the deal. Parents can enjoy a quiet dinner for two knowing their kids are safe and supervised at the Greater Burlington YMCA. Professional, trained childcare providers will be on duty the evenings of Friday, April 29, and Saturday, April 30, 5:30-8 p.m. The cost is \$10 per child for Y members, \$14 for nonmembers. Pre-registration is required.

The week of appetizing Restaurant Week events kicks off with "A Visual Feast," a month-long, food-themed art show curated by SEARA at Burlington's Backspace Gallery — see page 4 for complete details. On Saturday evening, local mixologists face off in a "Sangria Snackdown" at Red Square on Church Street. Stop in before dinner to

sample the Root 1 wine inspired recipes and vote for your favorite. The bartender with the smoothest sangria wins a night for two at the Willard Street Inn.

On Tuesday night, gather a team of food friends and test your knowledge of food trivia at the "Ordinary Pub Quiz" at Nectar's. Want to sharpen your cooking skills? Register for an intimate "supper club" demo and dinner at Healthy Living Natural Foods Market on Saturday or Wednesday.

That's not all. All week long, catch Stanley Tucci's cult foodie flick *Dig Night* on the big screen at South Burlington's Palace 9 Cinema. Arrive at 4:30 for the Sunday evening screening and enjoy complimentary dairy selections from award-winning Vermont Butter & Cheese Creamery and a free taste of "limpino" — the infamous trumpet-shaped cannellini from the movie — prepared by Shawn Leporelli of Velvet Catering and Events. The cash bar features Root 1 wines and Long Trail Ale. And, yes, you can bring your drinks into the theater!



Vermont Restaurant Week coincides with publication of the 2011 edition of 7 Nights: The Seven Days Guide to Vermont Restaurants & Bars available free of charge throughout the year at hundreds of locations in central and northern Vermont.

**Hungry to give? Donate to Vermont Foodbank — the beneficiary of Restaurant Week —** by contributing the money you saved on your eating adventures to the virtual food drive on our website. Better yet, take out your mobile phone right now and text "FOODNOW" to "52000" and make a \$30 mobile donation. The contribution will show up on your phone bill. In addition to all the love you send Vermont Foodbank this week, Seven Days will donate 30 percent of sponsorship proceeds to this worthy cause.

We hope you're hungry, because it's almost time to get your fixe!

**LUNCH DEALS**

*Banksters Restaurant	14
Cafe Providence	17
*Chef's Corner Cafe & Bakery	12
City Market	7
*Copp's	13
Gas Barhaus	8
*Farmhouse Tap & Grill, The	8
*Frida's Tacos and Grill	24
*Henry's Diner	9
*Mexican Authentic	
Mexican Grill	12
Our House	13
*Trap Door Bakehouse & Cafe	27
*Three Penny Taproom	27

**\$15/PERSON**

*Apollo Diner	20
*Arcadio Diner	15
*Athena's Restaurant	20
Gas Barhaus	8
*Henry's Diner	9
*Mad Taco The	22
*Middlebury Inn	18
Our House	13
*Rosa's Lakeshore Tavern & Restaurant	14
Steeple Market	20
Two Brothers Tavern	18
*Union Jacks	11

**\$25/PERSON**

155 Bistro	6
3 Squires Cafe	16
*American Flatbread	
Burlington Hearth	7
*Arvax's Grill & Pub	23
Bar Antidote	16
Bearded Frog The	14
Big Picture Theater & Cafe	22
Black Sheep Bistro	16
*Blue Acorn	21
Blue Paddle Bistro	21
Bobcat Cafe & Brewery The	16
Daily Planet The	8
Gas Barhaus	8
*Frida's Tacos and Grill	24
Jonah's Lulum	14
La Villa Bistro & Pizzeria	15
*Mexican Authentic	
Mexican Grill	12
*Middlebury Inn	18
Muguets on Main	9
*Ocha Thai Restaurant	23
One Federal	21
Our House	13
Picasso Pizzeria & Lounge	25
Positive Pie 2	26
*Rennovair The	24
*Rusticco	19
Shanty on the Shore	10
Sloppy Penelope The (Burlington)	10
Skinny Pancake The (Montpelier)	26
*Souza's Brazilian Steakhouse	10
*Sweetwaters	10
*Tinder Outlets	12
Two Brothers Tavern	18
Windjammer Restaurant & Upper Deck Pub	12

**\$35/PERSON**

A Single Pubble Restaurant	6
Arie's Restaurant	27
*Banksters Restaurant	14
*Bess Knoss The	26
Bellied Cow The	19
Bluebird Tavern	17
Cafe Providence	7
Cafe Sherburne	15
*Caroline's Fine Dining	20
*Church & Mian	7
Gas Barhaus	8
*Farmhouse Tap & Grill The	8
*Fire & Ice Restaurant	17
Green Room The	8
Hen of the Wood	
at the Crest Mall	23
*Jackson's on the River	18
*Kitchen Table Bistro The	22
*L'Arsonic	9
Lake View House The	11
Leung's Bistro	9
*Loretta's Fine Italian Cuisine	19
Marj's Restaurant at the Inn at Baldwin Creek	17
Nichols on the Hill	24
*Middlebury Inn	18
*Monty's Old Brick Tavern	13
*The Three Stallion Inn & Restaurant	27
Norman's Restaurant at Topmatch Resort and Spa	24
*North Hero House	21
*Ocha Thai Restaurant	23
*Phyllis's Restaurant & Cafe	11
*Salt	26
*Santos Cocina Latina	25
Soleilco	25
Starry Night Cafe	15
*Table 26 Restaurant	18
*Toscana Cafe/Bistro	22
*Tourterelle	15

# PARTICIPATING RESTAURANTS

**31 TOWNS REPRESENTED**

Brandon	17	Milton	20	So Burlington II-12	
Bristol	16-17	Montpelier	26-27	So Hero	15-12
Brookfield	27	Montville	26	Stowe	24-25
Burlington	6-11	New Haven	15	Vergennes	16
Caldwells	13	No Hero	21	Wardsfield	22
Essex	19	Quechee	27	Waterbury	23-24
Essex Jct	19	Randolph	27	Waterbury Ctr	24
Fairfax	20	Richmond	22	Wilmington	12-13
Ferrisburgh	16	Rutland	18	Winooski	13
Jericho	20	St Albans	20-21		
Middlebury	17-18	Shelburne	14-15		

\* = New Vermont Restaurant Week participant in 2011

# HUNGRY 2 GIV?



**Vermont Foodbank**

Donate \$10  
to Vermont Foodbank right now  
from your mobile phone:  
text **FOODNOW**  
to **52000**



**FIND FOODIE  
EVENTS**  
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restaurant  
week.com

A donation of \$10 will be added to your mobile phone bill within 48 hours. Message and data rates may apply. 10 messages are added to text and 100 to 150 to email service. ©2011

# SPECIAL EVENTS

## A Big Night at the Movies

Can you say *trampas*? Stanley Tucci's only foodie flick *Big Night* (1999) returns to the big screen for a special Vermont Restaurant Week presentation at Palace 9 Cinema in South Burlington.

This comical yet bittersweet story of two brothers in search of the American dream (Frasco [Tony Shalhoub] and Secondo Pilago [Stanley Tucci]) are Italian immigrants who arrive on the New Jersey shore and open a restaurant, the Paradise, hoping to strike it rich. Tastering on the brink of failure, the brothers learn that the famed Italian American musician Louis Prima is performing in the area and they contrive to host a dinner to his honor. Which is the two brothers, boisterous brothers in trouble on one special night to save the business. Also starring:



## "BITE YOUR TEETH INTO THE ASS OF LIFE!"

Marc Anthony, Muzza Driver, Allison Janney and Isabella Rossellini, with a swinging soundtrack featuring Louis Prima, Rosemary Clooney and Nelly Smith.

Arrive early to enjoy samples from Vermont Butter & Cheese Creamery and a free taste of "trampas" — the infamous pasta pie from the movie — prepared by Shown Lipsett of Velvet Catering and Events. The cash bar features Root, 1 wises and Long Trail Ale. And, yes, you can bring your drinks into the theater!

All guests to this event will be entered into a drawing for a huge, trampas-cupped prize package from Kiss the Cook including an Atlas SS pasta maker (lasagna, fettuccine, tagliatelle), an Enile Heavy two-ounce lasagna dish, a pasta drying rack and much more!

**Sunday, May 1, at Palace 9 Cinema, 10 Pagette Road, South Burlington, Cocktail hour 4:00 p.m., showtime 5:30 p.m. Other showtimes: Friday, April 29; Thursday, May 6, 1 & 2:30 (not Sunday), 5:00 & 8 (not Tuesday). Matures 17; evenings 18. Info, 854-5510.**



## iSangria Smackdown!

Who's got the recipe for spring? Before you head out on your Restaurant Week adventures join us for a pre-dinner feast at Red Square. Taste and judge sangria recipes from the finalists in our Smackdown qualifying round. Jeremy Brown ("Simple, Smooth Sangria"), Lucas Olaschowski ("Laura's Lighten Up Sangria"), April Howard ("Burgundy Clasp Sangria") and Marc Champagne ("Fay West Sangria"). Sangria samples and full pours made from white and red North Vermontals will be available for purchase at this free event. Stick around for the live judging and see whose recipe reigns supreme. The winner enjoys a night for two at Burlington's historic Wilbur Store at 1st!

**Sunday, April 20 at Red Square, 138 Church Street, Burlington, 5-7 p.m. Free admission. Info, 864-0884.**

## Parents' Night Out

Even foodies with kids have no excuse to miss out on Restaurant Week. Thanks to the expert childcare providers at the Greater Burlington YMCA, parents can enjoy a Friday or Saturday night on the town while their kids have fun at the Y.

Childcare is available Friday, April 28 and Saturday, April 30, 5:30-9 p.m. Food and beverage are included in the reduced fee: \$10 (members), \$14 (nonmembers) per child, ages 3-12. Participation is limited to 50 children/night. Pre-registration is required.

Call 862-0622 to sign up your kids and don't forget to make your dinner reservations ASAP! Weekend tables are *fill up fast!*



## Culinary Pub Quiz

Play seven rounds of delicious trivia — including questions about food in music and movies — hosted by Nectar's and emceed by Top Hat Entertainment, the evening promises plenty of prizes and maximum of *groovy* fun. Arrive early, tables go fast. Tickets encouraged.

**Thursday, May 2, 7:30-10 p.m. at Nectar's in Burlington. Free.**

## "A Visual Feast"

An exhibit of food-related artwork by Vermont artists, called "A Visual Feast," will be on display at Backspace Gallery, in the Seeds Plant on Pine Street in Burlington. The show is a collaboration of Sees, Dope and the South End Arts and Business Association (SEABA).

A public reception for "A Visual Feast" will be held during the First Friday Art Walk on May 6, 5-8 p.m. The artwork will be on view through May 28, Thursday-Sunday, 11 a.m.-4 p.m.



## Healthy Living Supper Club

Stop in for an evening of culinary education and a whole lot of eating in Healthy Living food-education coordinator, Nina Leaver-Goldsmith and wine and beer buyer Erica Mulvaney prepare a three-course meal, complete with wine pairings, right before your eyes.

This is a unique dining experience in an intimate setting where you'll learn some essential cooking fundamentals and meet a chef-created dinner. Recipes and tasting notes will be provided so you can re-create this meal at home.

### On the menu:

- Assortment of Vermont Cheeses
- Buckwheat Crisps with Spring Asparagus and Pinot Chèvre, 30 grapes
- Salad with Lemon Vinaigrette
- Baked Spring Lamb with Citrus Herbbed Potatoes, Grilled Baby Carrots, Beans and Red-Wine Reduction
- Walnut Sponge Cake with Caramelized Vanilla-infused Figs

Sunday, April 30, and Thursday, May 6, 6-8:30 p.m. Very limited seating. 36 Unity Living Natural Foods Market, 222 Dorset Street, South Burlington. \$55/person, \$90/couple. Pre-registration required. 802-258-0121.

## EVENTS AT-A-GLANCE

### ALL MONTH

**A Visual Feast** This SEABA-curated food art show features work from more than 20 local artists. Backspace Gallery, 266 Pine Street, Burlington. 578-2542.

### FRIDAY, APRIL 29

**Parents' Night Out** Affordable care for children ages 2-12 at the Greater Burlington YMCA, 286 College Street, Burlington. 5:30-8 p.m. \$10 members, \$14 nonmembers. Pre-registration required. 862-1622.

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30, 5:30, & 8 p.m. \$7 matinee, \$9 evening. Info: 864-5810.

### SATURDAY, APRIL 30

#### Introduction to Italian Wines\*

A discussion of wine labels, styles, pairing, Italian wine laws and tasting technique. Includes wine tasting and an informal, family-style luncheon with chef/owner Kevin Cleary. L'Amante, 125 College Street, Burlington. \$75/person. Seating is limited. 11 a.m.-1:30 p.m. Reservations: 863-5200.

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30, 5:30, & 8 p.m. \$7 matinee, \$9 evening. Info: 864-5810.

**Stargazing Sensations** Pre-dinner cocktail competition and tasting. Red Square, 136 Church Street, Burlington. 5-7 p.m. Free admission. Info: 864-5884.

**Parents' Night Out** Affordable care for children ages 2-12 at the Greater Burlington YMCA, 286 College Street, Burlington. 5:30-8 p.m. \$10 members, \$14 nonmembers. Pre-registration required. 862-1622.

**Healthy Living Supper Club** Intimate cooking demo and dinner. Very limited seating. Healthy Living Natural Foods Market, 222 Dorset Street, South Burlington. 6-8:30 p.m. \$55/person, \$90/couple. Pre-registration required. 862-2589 ext. 1.

### SUNDAY, MAY 1

**Big Night Special Event** Prescreening cocktail hour with free liquor. Tasting and cash bar. Palace 9 Cinemas, 10 Fayette Road, South Burlington. Screening: 4:40 p.m. Showtimes: 5:30 p.m. \$7. Also screening at 8 p.m. \$9. Info: 864-5810.

### MONDAY, MAY 2

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30, 5:30, & 8 p.m. \$7 matinee, \$9 evening. Info: 864-5810.

### TUESDAY, MAY 3

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30 & 3:10 p.m. \$7. Info: 864-5810.

**Culinary Pub Quiz** A rive early for seven rounds of foodie trivia — tables go fast! Neclairs, 188 Main Street, Burlington. 7:30-10 p.m. Free. Info: 860-4471.

### WEDNESDAY, MAY 4

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30, 5:30, & 8 p.m. \$7 matinee, \$9 evening. Info: 864-5810.

#### RLIVE! (Belgium Comes to Vermont)\*

Oliver Chouffe, Lafromans, Maredsous, Omegamag and the rest. Pull muscles from a stall with a cold-dressed trout. The Farmhouse Tap & Grill, 160 Bank Street, Burlington. Info: 859-0888.

### THURSDAY, MAY 5

**Big Night Screenings** Palace 9 Cinemas, 10 Fayette Road, South Burlington. Showtimes: 1:30, 5:30, & 8 p.m. \$7 matinee, \$9 evening. Info: 864-5810.

**Cheese de Mayo Celebration\*** Special 5-course, \$45 tasting menu offered. Santos Coccini Lanes, 371 Mountain Road, Stowe. Reservations: 253-3710.

**Healthy Living Supper Club** Intimate cooking demo and dinner. Very limited seating. Healthy Living Natural Foods Market, 222 Dorset Street, South Burlington. 6-8:30 p.m. \$55/person, \$90/couple. Pre-registration required. 862-2589 ext. 1.



APRIL 29-MAY 5

## SPECIAL EVENTS SCHEDULE



**FIND FOODIE EVENTS**  
across the  
restaurant  
week.com

\*Event is not organized by, nor directly related to, Vermont Restaurant Week



FIND US ON  
FACEBOOK

Post your  
Restaurant  
Week updates  
on our wall  
or tag us from  
your phone.

Upload photos  
of your meals  
(see p.2) and  
check in for  
daily contents  
and giveaways.

# MENU GUIDE

Menus in this section will be offered April 29-May 5.  
Reservations are recommended for all restaurants.  
Find reviews, directions and menu details at  
[vermontrestaurantweek.com](http://vermontrestaurantweek.com).



New to Restaurant Week in 2013

## RESERVATION PLANNER

	1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res. Time
Fri., April 29					
Sat., April 30					
Sun., May 1					
Mon., May 2					
Tue., May 3					
Wed., May 4					
Thu., May 5					

### 156 BISTRO

156 St. Paul Street, Burlington, NH 05401

#### APPETIZER

##### Duck Confit Spring Roll

Served with pho sauce

##### Arugula Salad With Vermont Goat Cheese

Served with breaded, pan-fried tomato and balsamic reduction

##### Ahi Tuna Carpaccio

With spicy chili and arugula dressing

#### ENTREE

##### Seared North Atlantic Salmon

Served with sautéed broccoli, red sauce, and tomato in a  
feta/olive oil reduction

##### Housemade Fresh Linguini

With peas, arbutus, and fresh mint in a lemon, white-wine reduction  
and topped with shaved Vermont romesco cheese

##### Free-Range Chicken Breast

With grilled asparagus and roasted Yukon gold potatoes in  
wild mushroom, white-garlic mustard and brown butter

#### DESSERT

Choice of any dessert on the menu

\$15

156 BISTRO

### A Single Pebble

133 Park Street, Burlington, NH 05401

#### NON-VEGETARIAN VERSION

##### FRUIT (CHOOSE TWO)

##### Fresh Oyster

##### Dry-Fried Green Beans

##### Tricolor Shrimp Roll

##### Shanghai Soup Dumplings

##### Peking Duck Wrap

#### SECOND

##### Young Zhou Fried Rice and

##### Chinese Broccoli

##### FRUIT (CHOOSE TWO)

##### LoFanto River

##### Angus Farm Beef

##### XO Sauce Fish

##### Crispy Hen With

##### Lychee Curry

#### FOURTH

##### Dessert

\$35

#### VEGETARIAN VERSION

##### FRUIT (CHOOSE TWO)

##### House-Saucered and

##### Pressed Tofu

##### Mock Eel

##### Mustard Cabbage Roll

##### Sesame Mushrooms

##### Red-Cooked Tofu

#### SECOND

##### Young Zhou Fried Rice and

##### Chinese Broccoli

##### FRUIT (CHOOSE TWO)

##### Buddha Sesame Beef

##### Red-Cooked Tofu

##### Sweet and Pungent Walnuts

##### Lobster's Delight

#### FOURTH

##### Dessert

\$35





## American Flatbread Burlington Hearth

135 St. Paul Street, Burlington, 802.299.9999

*Choose one appetizer and one entrée. Beer Country beer pairings are included with each course. Not drinking? Get your dinner for \$25!*

### APPETIZERS

#### Roasted Golden and Red Beet Napoleons

With Does Leap cheese, nutty pears, aged balsamic and roasted pear slices

#### Salad

Versant Microgreens, apple, maple vinaigrette, pickled onions.  
Fogley House salad: cheese vinaigrette and baby spinach

### ENTRÉE

#### Special Meat Flatbread

With Does Leap & Thompson pulled pork, roasted onions, baby spinach. Grilled Valley smoked chicken and spicy brown barbecue sauce made with house bacon

#### Special Veggie Flatbread

With pulled-roasted saddle of pork, Wild Farm tomatoes, arugula, parmesan, red onion and Maplebrook Farm fresh mozzarella cheese

### DESSERT

**Adam's Berry Farm Raspberry Panna Cotta**  
With lemon shortbread

\$25

## AMERICAN FLATBREAD



## Church & Main

1548 Church Street, Burlington, 540.3040

*Choose one dish from each course*

### APPETIZERS

#### English-Pee and Baby-Carrot Riletto

#### Roasted Pork Belly

Wardlaw Brook Farm pork belly with Champlain Valley Agriotes honey-roasted tangerine and arugula in a sherry vinaigrette

#### Point Judith Calamari

Tossed in chili-potato glaze

### ENTRÉE

#### Spring-Vegetable Tartu Tatin

#### Pan-Roasted Cod

With orange-fennel dijon and celery root puree

#### Lamb Brochette

With baby vegetables, herbbed new potatoes and a salsa verde

### DESSERT

#### Strawberry and Rhubarb Brown Butter Tart

With apricot honey ice cream and lemon curd

#### Grand Marnier-Chocolate Flourless Cake

With caramelized blood-orange marmalade

\$35

## CHURCH & MAIN

## Bluebird Tavern

317 Riverside Avenue, Burlington, 548-1796

*Choose one dish from each course. Closed Sunday and Monday*

### APPETIZERS

#### Wim Look and Potato Soup

With pork, fresh arugula, farm egg and house polenta

#### Belly-Arugula Salad

With grape arugula, smoked chicken and Vermont Butter & Cheese Country Double-Cream Consommé

#### Rabbit Pâté en Croûte

With maple jelly and walnut butter

### ENTRÉE

#### Restaurant Week Double Burger

With smoked cheddar, pork belly and fries

#### Grilled Swordfish

With asparagus gratin, smoked apple and pan sauce

#### Hand-Rolled Spaghetti

With carrot-cashew, pea greens and pot cheese

### DESSERT

#### Frozen Pistachio Soufflé

With Indulgences and grapes

#### Milk-Chocolate Pudding

With sliced cream and spiced rum

\$35

## BLUEBIRD TAVERN

## City Market/ Onion River Co-op

82 South Wisconsin Avenue, Burlington, 853-3828

SPECIAL \$7.99

#### Vermont Co-op Club

McKenzie ham, McKenzie turkey, Shaws Farm cheddar cheese and Swiss on Red Hot Cynar Triangle bread

SPECIAL \$3.99

1/2 Breakfast Sandwich



**FIND FOODIE  
EVENTS**  
across our  
restaurant  
week.com



APRIL 29-MAY 5

BURLINGTON



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EATING  
ADVENTURES!  
Tag your  
tweets with  
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## Daily Planet

15 Center Street, Burlington 882-4647

Choose one dish from each course.

### APPETIZER

**House Ricotta ravioli**  
In cream, sage brown butter

**Misty Knoll Farm's Chicken Liver Paté**  
With rosemary crostini and locally poached cherries

### ENTREE

**Smoked Sea Scallops**  
With asparagus, house-made dark parmesan and warm beet puree

**Sheffield Saitan Masala**  
With Moroccan couscous and ginger steamed kale

**Sweet Soy Flank Steak**  
With pickled mushrooms and Asian slaw

### DESSERT

**Ice Cream Sundae**  
Delux Homemade Ice Cream, an 8-ounce cookie

**Pearl-Butter Mousse**  
With marshmallow grape preserves and orange ice

\$25



## The Farmhouse Tap & Grill

100 Bank Street, Burlington 850-0488

### #10 LUNCH SPECIALS

Offered and changed daily

### \$135 DINNER

Choose one dish from each course.

#### APPETIZER

**Fresh Tracks Goose Farm  
Rabbit Terrine**

With pickled ramps, house mustard  
and grille of fresh herb baking  
company bread

**French-Breakfast-  
Hashish Salad**

With Vermont green pea shoots,  
Doritos, house vinegar and  
charbrot vinaigrette

**Mill Farmstead  
Beverly Beer-Battered  
Local Mushrooms**

With tomato soup

#### ENTREE

**Nitty Gritty Grain  
Company Potatoes**

With roasted local mushrooms,  
poached farm egg, tomato butter  
and house grown onion aglio olio

**Spice-Bathed Winding  
Brook Farm Lamb Burger**

With house tomato slaw,  
baked feta and spring onion jam

**Trillium Hill Farm Spinach  
and-Pearl Veggie Burger**

With house tomato slaw,  
tomato house baked kale and  
house-pickled jalapeños

#### DESSERT

**Farmhouse Chocolate Cake**

**Rhubarb Pie**

**Salted-Caramel Milkshake**

\$35



## Das Bierhaus

275 Church Street, Burlington 881-9600

### LUNCH #10

Choose one sandwich.

Texas, Nigro, Fenchel, chicken, curry salad, ham and lettuce, or Wiesnweiss  
With beer of the day  
Fries, potato salad, spätzle, sauerkraut, dumplings, Haus salad or green sauce

Choose one dinner menu.

### DAS SAMPLER PLATE #165

Choose any three items:  
Fries, potato salad, dumplings, onion  
steak, spätzle, dumplings, potato  
salad, green and cheese sauerkraut,  
grilled asparagus, sautéed green  
beans, and cabbage or Haus salad

### JUST FOR SCHNITZ #25

#### APPETIZER (CHOOSE 1)

**House Salad, Dumplings  
or Spätzle**

#### ENTREE (CHOOSE 1)

**Wiener Schnitzel**

**Jäger Schnitzel**

#### DESSERT (CHOOSE 1)

**Chef's Selection of  
Local Cheeses**

**Ice Cream Sundae**

### FLIGHT TO GERMANY #35

#### APPETIZER (CHOOSE 1)

**House Salad, Dumplings  
or Spätzle**

#### ENTREE (CHOOSE 1)

**Reisbuden**

**Sauerbraten**

#### DESSERT (CHOOSE 1)

**Chef's Selection of  
Local Cheeses**

#### DESSERT (CHOOSE 1)

**Apple Fritter**

**Chocolate Mousse Purish**



## The Green Room

86 St. Paul Street, Burlington 855-9809

Choose one dish from each course. Choose Sunday and Monday

### APPETIZER

#### FRI Mussels

Sautéed with Alfo on onion, white  
wine, lemon, garlic and parsley

#### Creamy Artichoke Dip

With hot sauce, cream, capers, oil,  
onions and Parmesan cheese

#### Classic Caesar Salad

Creamy anchovy Parmesan  
dressing and fresh romaine lettuce

#### Mixed Greens and Herb Salad

With dried cherries, pecans and  
Vermont blue cheese, grilled bread  
and fresh tomato

#### Soup of the Day

### ENTREE

**Pesto-Brushed Flank Steak**  
With sautéed potatoes and vegetables

#### Saffron Lobster Bisotto

House-made risotto with chunks of  
lobster meat, served with grilled  
shrimp and finished with a white  
balsamic dressing and oregano

#### Vegetarian Peanut Noodles

Served chilled with house-made  
mango and cucumber salad and red  
vegetables, finished with sweet  
chili sauce

### Texas Tuxedo and Sashimi

A combination of fresh Texas dried  
beefsteak and sashimi, served with  
steak sauce chips and mushrooms and  
topped with our nightly sauce

#### Pole-Graze-Staffed Salad

Greenish Dressing served with  
small vegetables and potatoes,  
finished with cranberry apple sauce

#### Canadian Truck Coast Cofit Texas

Two soft tacos with burrito sauce,  
cilantro, a sour cream, pico de gallo  
and salsa chips

#### DESSERT

**House-made Secret  
Assortment**

#### Bottoms-ouch Creme Brulee

**Flourless Chocolate Tort**

**Vanilla Ice Cream Sundae**

With Hot Her Crunchies

\$35

the  
green  
room





## Henry's Diner

258 Buck Street, Burlington 602 9610

### \$10 LUNCH SPECIAL

#### Soup or Salad

**Buffalo Chicken Wrap or  
Mushroom Swiss Burger**

With macaroni

Choice of Dessert

### \$15 GREEK MEAT

#### Soup

**Combination Greek Platter**

Choice of lamb, chicken or pork souvlaki with  
Greek salad, spanakopita and grilled pita

Rice Pudding or Baklava



## Leunig's Bistro & Café

118 Church Street, Burlington, 602 3759

*Choose one dish from each course*

### FIRST COURSE

**Baked French Onion Soup Gratinée**

Soup on Platter

### SECOND COURSE

**Steak Frites**

**Beef Bourguignon**

**Moroccan Tandoori Tagine Napoleon**

### PALETTE

**Chocolate Pot de Crème**

With espresso, cappuccino or coffee

\$15

**LEUNIG'S**  
BISTRO & CAFE



## L'Amante

220 College Street, Burlington, 602 5230

*Choose one dish from each course. All menu items subject to change  
depending on availability of fresh ingredients during Restaurant Week.  
Closed Monday*

### APPETIZER

**Carpaccio of Roasted Portobello**

With truffle oil and truffled olive

**Poached Egg**

With hot and cold fresh herbs

**Pancetta-Wrapped Roasted Prawn**

With truffle butter, shaved Parmigiano and balsamic reduction

### ENTREE

**Spaghetti, Artichoke, Garlic, Lemon, Thyme and Chili Flakes**

**Penne Bolognese**

**Risotto Gnocchi, Peas, Fava Beans and Oyster Mushrooms**

### MEAT/POULTRY

**Grilled Hanger Steak**

With white bean puree and roquefort

**Grilled Swordfish With Caponata**

**Roasted Leg of Lamb**

With grilled asparagus and red wine reduction

\$35  
**L'Amante**

## Miguel's on Main

50 Main Street, Burlington, 602 9000

*Choose one dish from each course*

### APPETIZER

**Ahi Tuna Ceviche**

With cucumber and  
chopped jalapeño

**Duck-Confit Quesadilla**

With dried cherry, green chiles and  
Muttery Jack

**Swiss-Charred and Portobello**

**Enchilada**

With red mushrooms and  
black bean sauce

### ENTREE

**Alambres a la Mexicana**

Shrimp and chicken, onion  
peppers and shrimp served with  
rice and salsa tomatillo

**Progressive Burrito**

With roasted eggplant, hamachi,  
red meat sauce and Mexican cheese

**Pollo Santa Fe**

Powder of chicken stuffed with  
beefy peas combined  
with tomatillo sauce

### DESSERT

**Maple Flan**

**Dessert Nachos**

Chocolate covered tortilla chips  
strawberry mango salsa

**Cava Sorbet**

Lemon sorbet sparkling with cava

\$25

▲ **Miguel's on Main** ▲  
MEXICAN RESTAURANT & CANTINA



APRIL 29 - MAY 5

BURLINGTON



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EVENTS**  
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APRIL 29-MAY 5

## Shanty on the Shore

380 Jersey Street, Burlington 854-0238

### APPETIZER

#### Fried Calamari

Sortes Lidge squid, lightly breaded and served "Ritole Island" style

### DRINKS

#### Cash Cake Dinner

Two Maine cash cakes served with our famous  
Cash cake soup, topped with colorful chicken roll  
and a choice of baked potato, rice, seasonal veggie  
linguine, housemade macaroni and cheese,  
or Shanty fries

### DESSERT

#### Homemade Shanty Pie

\$25



## The Skinny Pancake

60 Lake Street, Burlington, 540-0186

### APPETIZER

#### Local Arugula Salad

With Fat Head Pasta, croutons, cheese, Green Mountain  
Blue Cheese - Dried Ziti, toast & herb butter and  
Vermont cranberry and apple vinaigrette

### ENTREE

#### Slow-Roasted Vermont-Raised Beef Sheet Pile

Many Kauli Pasta, chives & slow pot, Waukeg Brook Farm house,  
via blue and roasted tomato

### DESSERT

#### Vermont Oatmeal Stew Ice Cream

With Vermont Ice apple orchard soybean and  
Whale Piggy whiskey goat cheese

\$25



BURLINGTON



## Souza's Brazilian Steakhouse

131 Main Street, Burlington, 854-2433

Nonalcoholic beverages, such as Guaraná soda and exotic fruit juices, are  
included. For Restaurant Week, experiences are only \$2.

### APPETIZER

#### Saled Bar

More than 40 selections, including fresh fruits and vegetables  
grate salad, shrimp cocktail, chicken and seafood

### ENTREE

#### Moqueca

Traditional Brazilian chicken and vegetable stew

#### Fajitas

Flavorful black beans, rice served with pork, roll and green and tomato

#### Coriolla

Slow rib of beef braised in corolla stock and served with rice

### DESSERT

#### Dessert Bar

Optimal include traditional coconut pudding, flan and  
guava paste with cheddar cheese

\$25

SOUZA'S



CHURRASCARIA

Burlington 854



## Sweetwaters

180 Church Street, Burlington, 854-9800

### 40 LUNCH SPECIAL

Choose one

#### Goat Cheese and Roasted Pepper Flatbread

Butter, Port De a yogurt cheese,  
mascarpone cheese, ricotta cheese  
and roasted red pepper

#### Vermont Sandwich

Shredded, Great Harvest Bakery  
croutons, cream cheese, apple butter  
and Colby cheddar, served on a face

#### Classic Cheese Burger

An old fashioned gourmet certified  
Angus beef hamburger, topped with  
your choice of select VT cheese

### \$25 DINNER MENU

Choose one \$25.00 each course

### APPETIZER

#### Bacon Wrapped Scallops

With steamed beans, spicy cucumber  
sauce and Creamy Parsley Potato  
mashed potatoes

#### Artichoke, Spinach & Erie Dip

Artichoke, Spinach, ricotta cheese,  
spinach, parmesan cheese, French bread

#### Sticky Thai Wings

Japanese chicken wings tossed in a  
sticky sauce, garlic, ginger, with  
mango and cherry sauce

### ENTREE

#### Three-Cheese Tortellini

Butter, ricotta, parmesan, spinach and  
tomato, Parsley Potato Gore  
Dress, Ziti cheese

#### Medallions of Beef

Beef medallions of top sirloin  
steak, grilled and served with  
Colby cheddar mashed potato and  
steamed vegetables

#### Mustard-Crusted Salmon

Admiral Salmon, Dijon mustard,  
baked, broiled, chilled and  
vegetable medallion and cherry  
vinaigrette

### DESSERT

#### Vermont Maple Cheese Brûlée

#### Apple Crisp

Island Homemade Ice Cream  
Mint Chocolate Chip Tiramisu

Sweetwaters



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(see p.2) and  
check in for  
daily contents  
and giveaways.



## Union Jack's

370 Shelburne Road, Burlington, 552 9628

### APPETIZER

**Soup du Jour or Chili**

### ENTREE

**Fish 'n' Chips Dinner**

Fresh halibut in our own beer batter with fries, cut fries

### DESSERT

**Fresh Baked Cookie**

Ask for 3 but one is free!

\$5



## Lake-View Restaurant

1730 Shelburne Road, South Burlington, 865 3900

*Choose one dish from each course. Closed Sunday.*

### APPETIZER

**New England Clam Chowder**  
**Roasted Salad**

**Mango Pulled-Pork Tacos**

**Maine Mussels With**  
**White-Wine Butter Sauce**

### SWEET FINISHER

**7 Layer**  
**Chocolate Cake**  
**Shahbub-Apple Crisp With**  
**Vanilla Ice Cream**

\$5

### ENTREE

**Spatzkogita Polenta-**  
**Stuffed Peppers**

With roasted tomato cream sauce  
and garlic salad

**Herb-Marinated,**  
**Grilled Pork Chop**

With sweet potato, cherry basil  
brownie, roasted eggplant and  
on herb dezo glaze

**Grilled Rib-Eye Steak**  
With sautéed potatoes and  
seasonal veggies

**Baked Haddock**  
With sautéed potatoes and  
biscuits and corn hash



## Arcadia Diner

1056 Wilbur Road, South Burlington, 852 6080

### \$10 LUNCH SPECIAL

### APPETIZER

**Soup or Salad**

### ENTREE

**Grilled Chicken Pita**  
Marinated chicken breast tossed  
in homemade Greek dressing with  
lettuce and tomatoes, served with  
French fries

**Spatzkogita Flatter**  
Spatzogi pie with Greek salad, grilled  
pita bread and a tomato sauce

### DESSERT

**Baklava or Apple Pie**  
**à la Mode**

### \$15 TURKEY DINNER

### APPETIZER

**Soup or Salad**

### ENTREE

**Vermont Roast Turkey**  
With sautéed potatoes, homemade  
gravy, stuffing, cranberry and  
cranberry sauce

### DESSERT

**Apple Pie à la Mode**



## Pauline's Café

1804 Shelburne Road, South Burlington, 862 1081

*Wild foods ethically harvested by Neen Kien and Len Piek of*  
*WildGourmet Foods. Menu subject to change according to*  
*the seasonal nature of the wild harvest. Choose one dish from each course.*

### APPETIZER

**Crab-Stuffed Mussels**

**Sautéed Fish Heads, Ramps and Brio**

**Pink Grand Miere**

With wild ginger cake jelly and pickled onions and roots

### ENTREE

**Acorn-Roasted Cod**

Over winter squash and white oak cream

**Beef Chuck**

With wild corn and mushrooms in forest mushroom broth

**Spring Pappardelle**

With mushrooms, short-cut corn and Granddaddy Farm cheese

### DESSERT

**Vermont Cheese Plate**

**Maple Brûlée**

Wild greens, honey, roasted roasted-cake delectable

\$5



APRIL 29 - MAY 5

BURLINGTON • SOUTH BURLINGTON



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APRIL 29-MAY 5

SOUTH BURLINGTON • WILLISTON



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## Trader Duke's

1117 Williston Road, North Burlington, 880-7528

Choose one dish from each course.

### APPETIZER

#### Trader Duke's Chowder

The New England recipe, a velvety milk, creamy traditional rapple poted cream and fresh cheese

#### Stuffed Baby Portobello

Portobello mushrooms are stuffed with spinach, roasted garlic and artichokes, topped with Colby pepper Jack cheese

### ENTREE

#### Turkey Pot Roast

Turkey roasted with beef new potatoes, carrots and pearl onions served with velvety garden vegetable gravy

#### Bacon House Chicken

A house favorite, roasted boneless chicken breast topped with a seasonal apples. Colby cheddar cheese and maple apple cake drizzle

#### Fried Seafood Platter

Fresh shrimp, scallops and whitefish fried in our own Long Trail Ale batter with hand cut French fries, homemade maple peppy coleslaw and tartar sauce

### DESSERT

#### Maple-Balsam Rice Pudding

A New England favorite, creamy rice, raisins, nutmeg and Vermont maple syrup sprinkled with plump raisins and topped with homemade whipped cream

#### Cranberry Cheesecake

Rich and creamy homemade cheesecake baked with cranberries and a golden-cake crust



## Chef's Corner Café & Bakery

2125 Essex Road, Williston, 879-5524

### SUNDAY ONLY

#### Half Sandwich of Choice

#### Meddian Greens With House Dressing

#### Choice of Dessert

Options include chocolate brownie, blueberry cheesecake, apple squares or cookies



## Mexicali Authentic Mexican Grill

28 Walnut Street, Maple Tree Place, Williston, 879-8402

### 60 MINUTE SPECIAL

Choose one dish from each course

### APPETIZER

#### Fresh Watermelon Salas

Habanero-Garlic Wings

### ENTREE

#### B.L.T. Quesadilla

A grilled whole wheat tortilla filled with bacon, lettuce, tomato, jalapeño and chipotle mayo

#### Tres Taco Plate

Choose from grilled chicken, carne asada, pulled pork, ground beef or shrimp

### 15 MINUTE

Dinner and take away faster of house margaritas. Not drinking? Get your dinner for \$10. Choose one dish from each course

### APPETIZER

#### Fresh Watermelon Salas

Poppers and Pockets

Combination of our pockets filled with spicy cream cheese and jalapeño popper

Habanero-Garlic Wings

## The Windjammer Restaurant and Upper Deck Pub

8079 Williston Road, South Burlington, 882-6585

Choose one dish from each course. Served with a full dessert and optional wine pairing

### APPETIZER

#### Sea Scallops Wrapped in Bacon

With stone-cracked pepper sauce, balsamic drizzle and gratification

#### Tomato-Fresco Rosetta

Maple French Fries, roasted mushrooms, San Daniele prosciutto, Vermont Herb Company basil and our signature tomato balsamic grilled cocktail (vegetarian without the prosciutto)

#### Buttermilk Golden-Fried Corn Fritters

### ENTREE

#### Pork Tenderloin

Long Trail Ale bread with a black pepper sauce and capellini sauce, rich, finished with Cold Hollow elderberry sauce

#### Basil Phyllo Salmon

Salmon in Salmon fillet wrapped with Vermont basil and phyllo dough, finished with a blood orange-cranberry sauce

### Side Bistro Steak

Served with our house red and topped with house crab meat, grilled portobello mushrooms and fresh potato and finished with Linguistic cream sauce

### Three-Cheese Tortellini

Tossed with seasonal salad and our house dressing, roasted new potatoes, and baby asparagus in a herb potato cream sauce garnished with shaved Asparagus and croutons

### DESSERT

#### Pineapple and Grand Marnier Caramel Brûlée

Infused with pure apple and Grand Marnier

#### Belgian Chocolate

Kahlua Mousse

A rich homemade favorite with Belgian chocolate and Kahlua



The Windjammer  
UPPER DECK PUB

## Convenient Location and Great Selection

- Over 1,300 Wisconsin products
- Extensive beer & wine department
- Large variety of wellness products
  - Hot and cold food bar
  - Deli sandwiches
  - Fresh local produce
  - Artisan cheese
  - Butch cut meat
  - Specialty staff



### Your Community-Owned Grocery Store

32 S. Winoski Ave., Burlington, VT 05403  
Open 7 a.m. - 11 p.m. every day 802-463-5700 [www.citymarketvt.org](http://www.citymarketvt.org)  
We welcome EBT, SNAP, and Single & Double Check and accept online payment.



## Cupp's

35 Winoski Falls Way Winoski, 05476

*Choose our picnic: Closed Sunday*

### PANINIS

#### Forget about it!

Roasted chicken breast with fresh roasted tomato, fresh mozzarella and pesto on Italian grilled ciabatta, served with salad & dressing

#### Maple Monster

Mixed greens, sliced red onion, fresh strawberries, crumbled blue cheese and roasted walnuts tossed with our house-made Raspberry Valley Farm maple vinaigrette

#### The Stick Chick

Marinated chicken breast, honey-glaze and blue-cheese dressing wrapped snug in a tortilla, served with mixed greens

### DESSERT

#### Cupp's Dessert Tasting

Learn about the experience of your local delicacy

### \$10 LUNCH SPECIAL



## Monty's Old Brick Tavern

1931 Williston Road, Williston, VT 05490

*Choose any appetizer, entree and dessert from the full menu. Examples below  
Closed Monday*

### APPETIZER

#### Pan-Seared Scallops

Over baked bread sautéed with spinach, tomato, capers and pine nuts & olive oil

#### Thai Spicy Wings

Five spicy rubber duck with banana sauce for dipping

#### Maine Mussels

Black, pepper, garlic, mushrooms, lemon, white wine and creamed potatoes with grilled pine

### ENTREE

#### Grilled Fish 'n' Chips

Seasoned broil fish and Monty fries with house-made tangy vinegar and ketchup

#### Monty Burger

16oz Beef Burger on Texas beef with our sweet pickles and house mustard, cheddar cheese, lettuce and tomato and onion and Monty fries

### Mac 'n' Cheese

An old fashioned portion of cheesy goodness

### Seafood Risotto

Scallops, shrimp, mussels and chicken over creamy risotto

### Hanger Steak

All natural hanger steak, slow-cooked and served over garlic mash and fresh vegetables and topped with a compound butter

### DESSERT

#### Chocolate-Chip Cookies and Ice Cream

#### Crème Brûlée

#### Beggar's Purse

### \$35

## MONTY'S OLD BRICK TAVERN

## Our House

36 Main Street, Winoski, 05476

### \$10 LUNCH SPECIAL

#### Flatbread or Lunch Special of the Day

### \$15 MENU

#### Baby Spinach Salad

#### and

#### Build Your Own

#### Mac 'n' Cheese

Mix in veggies, meat or lobster

### \$25 MENU

Choose one dish from each course

### APPETIZER

#### Twisted Calamari

Made with real Italian

#### Mediterranean Salad

#### Spinach-Artichoke Dip

### ENTREE

#### Seafood Lasagna

#### Braised Pork Shank

### DESSERT

#### Strawberry-Rhubarb Pie

#### Maple Crème Brûlée

#### Stuffed Peanut-Butter

#### Brownie Sundae



APRIL 29-MAY 5

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APRIL 29-MAY 5

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of your meals  
(see p.3) and  
check in for  
daily contents  
and giveaways.



## Rozzi's Lakeshore Tavern & Restaurant

1022 West Lakeshore Drive, Colchester, 865-2942

Choose one dish from each course. Burger descriptions online

### APPETIZER

Half-Dozen Wings  
Mozzarella Sticks

### ENTREE

Your choice of any half-pound burger  
All burgers are served with French  
fries, pickles and coleslaw!

Plain Jane Hamburger  
Cheeseburger  
Hot Hamberg

Jalapeno-Cheddar Burger  
Cajun Mushroom Burger  
Black and Bleu Burger  
Rozzi's Red Hot Cheeseburger

King Quad Cheeseburger  
China's Breakfast Burger  
Buffalo Cheeseburger  
California Burger  
Tex-Mex Burger  
Western Burger  
K2 Burger  
Jamaican Jerk Burger

Hawaiian Burger  
Fried Portobello  
Mushroom Burger  
Fred Flintstone Burger  
Flower Power Burger I  
Flower Power Burger II  
Pinto Burger  
The Islander  
Kona Burger  
The Greeter Burger  
The Elvis Burger  
Green Mountain Burger  
Waddy's Southern Burger

### DESSERT

Your Choice

\$5



## Barkeaters Restaurant

97 Falls Road, Shelburne, 865-2800

Closed Monday

### \$10 LUNCH SPECIAL

#### Greener Tees

With marinated and beered groups of blended greens  
among plus de garlic and coleslaw dressing

Choose one dish from each course.

### APPETIZER

#### Mussels

Five or 12 mussels steamed in butter,  
garlic, lemon and white wine, served  
with grilled baguette

Barkeaters Hot Artichoke  
and Spinach Dip

Tricolor artichoke, spinach and  
cheese dip with grilled flatbread

### Cheese Salad

Creamy dressing, croutons and  
shaved Parmesan with round of  
garlic and lemon dressing

### ENTREE

#### Surf 'n Turf

#### Espresso Pork

Seared, coffee-braised, roasted pork  
tenderloin with roasted cauliflower  
potato and red-eye gravy

#### Grilled Vegetable Pasta Saute

Grilled mushrooms, summer squash,  
eggplant, portobello and peppers  
sautéed with basil pesto, baby  
squash, fresh mushrooms and  
cremini pasta

### DESSERT

Locally Made Pie

Sorbet

\$35



## Junior's Italian

65 South Park Drive, Colchester 865-0000

Choose one entrée and one dessert

### APPETIZER

Homemade Pizzeria and  
Bread Sticks With House Salad

### ENTREE

Sausage alla Vodka  
Veal Marsala  
Steak Pizziniella

### DESSERT

Tiramisu  
Flourless Chocolate Amore  
Crème Brûlée

\$25



## The Bearded Frog

6247 Shelburne Road, Shelburne 865-9677

Choose one appetizer and one entrée

### APPETIZER

Lamb-and-White-Bean Soup  
With Parmesan soup croutons

### Baby Mixed Greens

With lemon herb vinaigrette and  
Vegan olive oil croutons

### Crispy Tofu Cakes

With lemon pepper sauce

### DESSERT

Your Choice

\$5

### ENTREE

Spicy-Corn-and-Black-Bean  
Pudding

With blue corn tortilla, dairy-free,  
avocado compound butter and  
tortilla tortilla sauce

### Charoite-and-Fresh- Mozzarella-Stuffed Chicken Stuffed

With cornbread stuffing and  
sautéed black bean sauce

### Buttermilk Marinated Pork Chop

Served with sweet potato mash,  
roasted Brussels sprouts, braised  
red cabbage and maple-bacon  
dumplings



The  
Bearded Frog

## Café Shelburne

5575 Shelburne Road, Shelburne 965 5958

*Choose one dish from each course. Closed Sunday and Monday*

### APPETIZER

#### Soupe à l'ail Bûti

Roasted garlic and potato soup with potato pearls

#### Salade d'Asperge

Asparagus salad, olive, golden beet, glaze, bouquet of asparagus, olive oil and balsamic dressing

#### Kiactto de Champignons

Mushroom kiactto: roasted sautéed mushrooms and mushroom sauce

### ENTREE

#### Tarte de Croquettes

Four croquette potatoes, tomato, basil and olive oil tart with basil sauce

#### Volatile à l'Herbier

Roasted herbaceous chicken breast, asparagus of eggplant, mushrooms, flat and tarragon sauce

#### Filet de Poce

Four-ounce pork tenderloin glazed with thyme mustard and maple syrup with pan roasted apple and pork white sauce sauce

### DESSERT

#### Les Sorbets

#### Crème Brûlée

#### Profiteroles au Chocolat

\$15

## Café Shelburne

### Starry Night Café

5575 Route 7, Fernisburgh, 877 8105

*Choose one appetizer and one entrée. Closed Monday and Tuesday*

### APPETIZER

#### Vermont Cheddar Ale Soup

With caramelized onion, smoked cheddar, crusty

#### Grilled Asparagus Salad

With red onion, roasted mushrooms, olive oil, shaved Trif Farm tomato cheese, shaved green and honey dijon vinaigrette

### ENTREE

#### Grilled Pork Loin

With roasted fennel, potatoes, wilted greens, grilled shrimp and fennel roasted red pepper relish

#### Vermont Gout Cheese and Peas-Bean-Filled Porcini Sorrel

With grilled asparagus and roasted tomato/leek

### DESSERT

#### Warm Strawberry-Rhubarb Coffee Cake

With homemade vanilla ice cream

\$15



## La Villa Bistro & Pizzeria

3192 Shelburne Road, Shelburne, 965 2546

*Choose one dish from each course*

### APPETIZER

#### Caprese Salad

Housemade mozzarella with roasted garlic, flatbread, ripe tomatoes, extra virgin olive oil, fresh basil and balsamic reduction

#### Spring Salad

Local asparagus spears shaved radish, asparagus and caramelized onion to end in a house vinaigrette

#### Seasonal Soup

### ENTREE

#### Shrimp-and-Scallop Kiactto

With artichokes, fresh peas and potato

#### Flank Steak Bruschetta

Grilled flank steak, tomato basil salsa and green beans

#### Vegetarian Manicotti

Housemade pasta cages filled with freshly grilled vegetables and ricotta cheese

### DESSERT

#### Tiramisu

#### Chocolate Oblivion Tart

#### Seasonal Cheesecake

\$5

### ALSO

In honor of the movie *Big Night* at Palace 16, we will offer a slice of the famous Tiramiso pasta pie for \$6.



### Tourterelle

3639 Ethan Allen Highway, New Haven, 463 6300

*Choose one dish from each course. Closed Monday and Tuesday*

### APPETIZER

#### Tourterelle Salad

Asparagus, artichokes, roasted pears, dried cranberries and Vermont goat cheese in balsamic vinaigrette

#### Scallop Cripes

Three-ounce diver sea scallops and wild mushrooms in a dry vermouth herbaceous sauce

#### Roasted Asparagus

Grated with truffled Manchego cheese

### ENTREE

#### Sea Biscuits

Slow-cooked spicy red curry stew of sea fish and shellfish with sofrito sink

#### Roasted Scottish Salmon

With sautéed potatoes and caramelized vegetables in a house-made sage and sage chutney

#### Grilled Brant Fennel

#### Hanger Steak

With roasted Yukon gold potatoes and Man cheese crème fraîche

### Turritella

Local and seasonal vegetables and potatoes layered with mozzarella cheese

### DESSERT

#### Fallen Chocolate Raspberry Cake

With housemade cream pie

#### Classic Vanilla Bean Crème Caramel

Served with red velvet cookie

\$15



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## 3 Squares Café

821 Main Street, Vergennes, VT 05492

Choose one drink from each course.

### APPETIZER

**Green Tomato Salad**  
With charred red peppers, baby  
arugula, hearted puke and olive  
mustard vinaigrette

**Sweet Potato Bouque**

With roasted sage butter

**Grilled Oysters**

With butter, poached onions, lemon  
and herbs

**Jambalaya**

With grilled, blackened chicken,  
andouille sausage and okra

**Mini Meatloaves**

New Orleans style Italian sandwich  
with capicola, melon,  
spicy provolone, and a pickled  
vegetable and olive salad

### ENTREE

**Classic Gumbo**

With andouille sausage, shrimp and  
blackened chicken, served over rice  
and collard greens

**Grilled, Brined Pork Loin**  
Served with a sweet potato hash  
and molasses gratings

**Coronated-Crested Catfish**  
Served with black eyed peas, collard  
greens and roasted red pepper coulis

**Crustfish Pie**

With sauce au gratin

**Grillades and Grits**

Slow-braised beef tenderloin served  
over house grits with a pork rind  
jus au jus

**Roasted Root Vegetable**

With roasted tofu and  
colliard greens

### DESSERT

**Banana Bread Pudding**

With rum caramel sauce

**Brigadeiro**

With powdered sugar and berries

**Pecan Pie**

Topped with Chocoberry cream

\$25



## Black Sheep Bistro

353 Main Street, Vergennes, VT 05492

Choose one appetizer and one entrée.

### APPETIZER

**Duck Cider Roll**

With sprout, turnip and apple sauce

**Black Olive Caesar Salad**

Vermont-Giant Cheese-and-Leek Tart

### ENTREE

**Bacon-and-Yale-Stuffed Chicken Breast**  
With Balsamic Cream

**Cornish-Redded Pork Chop**

With Peach Salsa

**See Run Fish Cakes**

With Ginger Beurre Blanc

### DESSERT

Your Choice

\$25



**Black  
Sheep  
Bistro**

## Bar Antidote

534 Main Street, Vergennes, VT 05492

Choose one prescription per person. Choose 2 drinks and 1 mixology.

### DRINKS OPTION #1

**Seasonal Bruschetta**  
On French bread, served with  
spicy roasted olive and onion

**Abolish Pear Bruschetta**  
Creamy wild mushroom risotto  
spiked with pear nectar, topped with  
potato-chicken slaw, sage and  
shrimp and onions

**Hainanese Farm Maple-  
Vanilla Bean Crème Brûlée**

### DRINKS OPTION #2

**PEI Mussels**

In a light cream sauce with  
diced tomatoes

**Misty Knoll Farm's**

**Chicken Enchiladas**

Slow-roasted chicken, rice and  
black beans, wrapped in blue-  
corn tortillas with mole verde sauce

**Strawberry Rhubarb**

**Mangarita Parfait**  
Layers of a luscious strawberry  
shrub and a creamy vanilla custard  
with citrus pound cake

### DRINKS OPTION #3

**Tuan Ceviche**

Tossed in a Caribbean duck and  
shrimp sauce

**The Pork Burger**

Local Vermont grass-fed pork, slow-  
braised pork belly, smoky bacon and  
smoky cheese sauce, topped with  
North Carolina-style BBQ sauce and  
Vermont cheddar

**Cherry's Chocolate Silk Pie**

\$25



## Bobcat Café

534 Main Street, Bristol, VT 05601

This is a sample menu.

Restaurant Week offerings may differ from those listed below

### APPETIZER

**Roasted Garlic and Three-Cheese Croquettes**  
With tomato chutney and warm aioli

**Steamed Shrimp Dumplings**

With soy, sesame, onion and baby bok choy

**Daily Grilled Flatbread**

Made with Bristol Bakery dough

### ENTREE

**Garden Mussels-Dusted Haddock**

In herb-and-onion cream sauce, over wild rice

**Vermont Venison-and-Chorizo Meatloaf**

With garlic mashed potatoes and roasted root vegetables

**Brained Duck and Mushroom Linguine**

With roasted duck breast, warm apricot salad and cherry compote

### DESSERT

Your Choice

\$25





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## Café Provence

13 Center Street, Brandon, 847-9997

*Choose one dish from each course.*

### \$\$\$ LUNCH SPECIAL

#### APPETIZER

**Cap of Soup or Cheddar**

#### ENTREE

**Tomato Pie**

With homemade onion, beef, pork, Blue Lady Fennel goat cheese and mushrooms garnish

**Café Provence Seafood Steak**  
Seafood, shrimp, carrots and wild mushrooms fresh seafood on lobster, tagarons, herbs, and saffron risotto and garlic toast

#### STEAK Frites

Grilled steak with red wine sauce, sautéed butter and French fries

#### CRÊPE Soufflé

With caramel sauce and vanilla ice cream

### \$\$\$ DINNER MENU

#### APPETIZER

**Red-Beet Salad**

With Vermont goat cheese and mushrooms garnish

**Focaccia Napoleon**

With roasted tomato garlic and Fresno

**Carried Cakes**

On wild-rice salad

#### ENTREE

**Shrimp Primavera**

Coveraged lobster with lobster sauce

**Chicken Carbon Bites**

Served with garlic mashed potatoes and lemon butter sauce

**Baked Barley Risotto**

Wrapped in phlo, with pork, mushrooms, and herbs

**Beef Bourguignon**

With polenta and garlic mashed potatoes

#### DESSERT

**Stuffed Crêpe**

With strawberry cream and chocolate sauce

**Lemon-Blueberry Trifle**

## Mary's Restaurant at the Inn at Baldwin Creek

1848 Route 118, Bristol, 453-2402

*Choose one dish from each course. Closed Monday and Tuesday*

### Grilled Asparagus Salad

With cheese, prosciutto, baby greens in balsamic vinaigrette

### Cream of Garlic Soup

Made with Mountaintop Farm dairy

### Fiddlehead Soufflé With Herb Butter

Locally wild caught, on grilled bread

#### ENTREE

### Seasonary Pork

From Maple Wind Farm, roasted with artichokes

### Vermont With Red-Wine Sauce

From Legend Farm and Bolden Creek Gardens, served with a spinach gratin

### New England Cod

Chile roasted in the citrus olive

### Grilled Potatoes

With organic vegetable and mushroom in a balsamic fig reduction

#### DESSERT

### Warm Flourless

Chocolate Cake With Mountaintop Farm Anglaise

Chilled Chive, made with cream from Vermont Butter & Cheese Creamery

### Seasonary Panna Cotta

With caramel sauce

### Cupcake Sampler

Trio of miniature cupcakes

### Wildon Farm Ice Cream

135

The Inn at  
**Baldwin  
Creek**  
Mary's Restaurant



## Fire & Ice Restaurant

28 Seymour Street, Middlebury, 884-1180

*Choose one dish from each course.*

#### FIRST

**Our Seafood, Salad and Bread Bars, With all the Mountaintop Farms Milk You Can Drink**

#### APPETIZER

### Escargots

Braised in a house-made garlic-burgundy butter

### Cash Cakes

Three three-ounce cash cakes served with Thai style roasted chile sauce and green

**Warm Tomato and Fresh-Mozzarella Tart**

Vermont hydroponic tomato wedges and fresh mozzarella cottage cheese baked atop puff pastry, topped with in house oil and balsamic reduction

#### ENTREE

All entrees come with choice of side. Additional vegetable \$1

**English Cut of Slow-Roasted Prime Rib**  
Eight ounce cut USDA choice rib eye, roasted with our house spice blend

### Fan-Seared Sea Scallops

Served with porcini oil, red garnish with balsamic reduction and vegetable du jour

### Champagne Chicken

Boneless chicken breast seared with mushrooms and finished in a rich sauce of white wine, dux, shallots and Mountaintop Farm cream

### Vermont Vegetarian Ravelli

Our chef's weekly Vermont French pasta sauce selection

#### DESSERT

### Vermont Maple Parfait

Sea & Jersey cow milk cream, topped with 30 brandy French maple syrup

### Cheese Brûlée

Vermont Mad Pie

135

**Fire & Ice  
Restaurant**



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your phone.

Upload photos  
of your meals  
(see p.2) and  
check in for  
daily contents  
and giveaways.



## Jackson's on the River

7 Sidney Lane Middlebury, 261-4182

Choose one dish from each course.

### APPETIZER

#### Award-Winning Vermont Chili

Made with Ledge Farm venison

Vegetarian House-Smoked-Corn Chowder

### ENTREE

#### Duck & Thompson Farm Sautéed Pork Medallions

With braised pork belly and apple onion gravy

#### Grilled Organic Ribsteak Salmon

With pickled onions and carrots in citrus-lemon sauce

### DESSERT

#### Individual Vanilla Bean Cheesecake

Trapped with chocolate ganache

Flourless Chocolate Torte

\$35



JACKSON'S  
ON THE RIVER

## Two Brothers Tavern

66 Main Street, Middlebury, 268 0002

Choose one dish from each course. Dessert included, one online menu.

### APPETIZER

#### Side Field Greens Salad

Fresh vegetables, sprouts and apple-balsamic vinaigrette

#### Side Caesar Salad

With croutons and house  
Cajon of Cheddar Ale Sang

### ENTREE

#### Mushroom Flatbread

Topped with meat, local cheese  
and Arrogio olive finished with fresh  
mushrooms and aged cheese

#### Baked Mac 'n' Cheese

Shepherd's Pie  
Highland Farm beef, roasted carrots,  
cheddar, swiss and mushroom potatoes  
and cheddar

\$15



### APPETIZER

#### Side Field Greens Salad

Fresh vegetables, sprouts and apple-balsamic vinaigrette

#### Side Caesar Salad

With croutons and house  
Cajon of Cheddar Ale Sang

#### Fried Arrogio Potatoes Fries

With spicy dressing and  
dipping sauce

#### Crab Rangoon Plate

With sweet pepper relish

### ENTREE

#### Santa Fe Tortellini

With Cajon grilled Vermont  
chicken and local cream sauce  
(can be vegetarian)

#### Beef Stroganoff

Boysen Farms beef, egg noodles,  
mushrooms and sour cream  
(can be vegetarian)

#### Blackened Haddock

Lee Union Seafood and  
homemade sauce

\$25



## Morgan's Tavern at the Middlebury Inn

14 Court Square, Middlebury, 268 4991

Choose one dish from each course. Full descriptions online

### ISS MENU

### APPETIZER

#### Inn-Made Soups

### ENTREE

#### Fish 'n' Chips

#### Morgan's Tavern Burger

#### Spicy Black Bean Burger

#### Vermont Cider Musicals

### DESSERT

#### Inn-Made Ice Creams

### ISS MENU

### APPETIZER

#### Coburn Cheese Sampler

#### Shrimp Cocktail or

#### Baked Bruschetta

### ENTREE

#### Fish 'n' Chips

#### Mushroom Jerobo

#### Grilled Steak Salad

#### Wood Creek Farms Meatloaf

### ISS MENU

### APPETIZER

#### Shrimp Cocktail

#### New England Crab Cakes

#### Cobb Salad

### ENTREE

#### Surf and Turf

A six-ounce flat iron steak, grilled to  
your liking and served with garlic-  
and-butter sautéed shrimp

#### Shrimp Tostitos

Shrimp shrimp sautéed in a spicy  
tomato sauce and served over  
crushed tortilla pasta

#### Grilled Rib Eye

### DESSERT (choose)

#### Pistachio Gelato Cake

#### Apple Crisp Parfait

#### Maple Cream Caramel

#### Rhubarb Crisp



## Table 24 Restaurant

24 White Street, Rutland, 775 3424

Choose one dish from each course. Closed Sunday

### APPETIZER

#### Ricotta

With English peas and roasted baby carrots

#### Steamed Clams

With chowder, fresh tomato sauce and the

### ENTREE

#### Wood-Fired Hanger Steak

With truffle fries and red wine sauce

#### Seared Scallops

With celery root puree and lemon cream

#### Grilled Nitro Grizzly Grouse Company Potatoes

With wood-fired wild mushrooms and the Ledge Farm goat cheese

### DESSERT

#### Seasonal Cheese Grille With Fresh Fruit

#### Chocolate Flourless Cake With Raspberry Sauce

#### Strawberry-Rhubarb Crisp

\$35



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## The Belted Cow Bistro

4 Park Street, Essex Junction, 318 3683

Choose one dish from the first and a second course. Closed Sunday and Monday

### FIRST

#### Roasted Beets, Endive and Arugula Salad

With blue cheese vinaigrette

#### Parrot of Asparagus Soup

With Vermont smoked bacon, roasted endive and dill

#### Roasted, Smoked and Agave-Glazed Chicken Wings

### SECOND

#### Seared Atlantic Salmon

With parley risotto and roasted Vermont whole fish

#### Grilled Hanger Steak

With blue-cheese butter and baked old Yukon gold fries

#### Local Pea Shoot, Asparagus and Mushroom Risotto

With parley butter and Parmesan

#### 1/2 Barbecue Chicken Special

Tuesday only, please call ahead to reserve

### DESSERT

#### Strawberry and Rhubarb Crostata

With vanilla cream Anglaise

\$25



## Rustico's

21 Essex Way, Essex, 870 8802

Choose one dish from each course. Closed Monday and Tuesday

### APPETIZER

#### Insalata Mista

Cherry tomatoes, cucumber, red onion and carrots with choice of red wine vinaigrette, balsamic vinaigrette or creamy Italian dressing

#### Minestrone and Peas Sauté

Minestrone: peas, white beans and local organic Vermont honey

### Soup of the Day

Choose from the specials list

### ENTREE

#### Roasted Spotted Grouper

With sautéed orange asparagus, jumbo hen tomatoes and roasted new potatoes in olive butter sauce

#### Cheese Tortellini With Chef's Basil Pesto

Housemade Pesto With Traditional Bolognese

### DESSERT

#### Tiramisu

#### Leonardo's Italian Gelato

\$25

**Rustico's**



## Loretta's Fine Italian Cuisine

44 Park Street, Essex Junction, 879 7777

Choose one dish from each course. Closed Sunday and Monday

### APPETIZER

#### Calamari Cellini

Fried calamari with creamy spinach drizzled with honey-balsamic reduction

#### Mussels Prodiges

120 mussels served over light white wine-garlic marinara

### SALAD

#### Mixed-Green Salad

or Mesclun Mix

With choice of housemade ranch, blue cheese or vinaigrette dressing

### ENTREE

#### Penne alla Vodka

With Shrimp

Fish, vodka sauce with cream and parmesan cheese

#### Chicken Lasagna

Chicken roasted with portobello mushrooms, sun-dried tomatoes and spinach in cherry sauce, baked with a touch of cream

#### Veal Chopagnicola

Veal chops with peppers, onions, mushrooms and sausage

### DESSERT

#### Linda's Delight

Vanilla ice cream served over puff pastry with house-made hot fudge, whipped cream and nuts

#### Red Velvet Cake

With cream cheese frosting

\$35



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## Caroline's Fine Dining

50 Route 15, Jericho, 669-8253

Choose the traditional or vegetarian menu. *Alcop suggested wine pairings at an additional cost. Closed Tuesday*

### TRADITIONAL MENU

**Fennel-and-Artichoke Soup**  
Torrigan vegetable broth topped  
with a Parmesan and Breggano crust  
Primitivo Pinot Grigio Italy

**Coriander-and-Lemon-  
Zest-Crusted Ahi Tuna**  
With sweet pea and chickpea  
sauce, pea shoots and truffle-  
Vermont maple glaze  
Shelburne Vineyard Cablot  
Champagne 2009, Vermont

### Bacon-Wrapped Beef Tenderloin

Topped with creamed local  
dill beans, shiitake mushrooms  
potatoes, cherry dem glaze, sautéed  
dill beans and cherry tomato  
Pineapple England 2008,  
Sochi, California

\$35

Caroline's  
FINE DINING

## Steeple Market

1090 Main Street, Fairfax, 646-0872

Choose one dish from each course.  
Call ahead to pick up a hot and ready-to-eat meal or  
for instructions on how to finish cooking at home

### APPETIZER

**Tomato and Morels With Lemon and Basil**  
**Baked Stuffed Shrimp With Seafood Stuffing**

### ENTREE

**Roast Stuffed Boneless Pork Loin**  
With dried fruit, pea and asparagus, sautéed potatoes  
and a cognac-coffee pan sauce

**Salmon With Salmon Mousse**

Baked in puff pastry with herb and cheese sauce

### DESSERT

**Homemade Mango Mousse**  
**Peanut Butter Pie**

\$45



## Apollo Diner

3 Southberry Drive, Milton, 559-3313

Choose one dish from each course.

### APPETIZER

**Green Salad**  
**Soup of the Day**  
**Greek Salad**

### ENTREE

**Vermont Roast Turkey Casserole**  
Local turkey, Cabot cheddar, wild rice, baked in casserole

### DESSERT

**Paninis**  
Greek sausage made with ground beef, fresh mozzarella and horserd cheese

### DESSERT

**Chef's Choice**

\$5

## Apollo Diner



## Athena's Diner

17 Swanton Road, St. Albans 528-6400

Choose one entrée

### APPETIZER

**Greek Salad**

### ENTREE

**Roasted Lamb Shank**  
Served with rice pilaf and vegetable medley

**Baked Moussaka**

### DESSERT

**Chef's Choice of Dessert**

\$5

## Athena's Diner



## Blue Acorn

86 North Main Street, St. Albans, 327-0038

*Choose one appetizer and one entree. Closed: Sunday and Monday*

### APPETIZER

#### Southwest Spring Roll

Sea bream fillets and red snapper with pulled pork, black beans and cheddar, served with chef's house signature hot sauce on the side for dipping

#### Blackened Shrimp Cocktail

With Concha rimoncide

#### Herb-Crusted Chicken

With Blueberry Cream  
Garnished with vegetable salad

### ENTREE

#### Crisp de la Mer

Shrimp, scallops and red snapper served in cream, vacuum-sealed with leeks and fresh tomatoes

#### SoCo BBQ Steak

Tender steak grilled to your liking, brushed with chef's house signature sauce

#### Sun-Dried-Tomato-Mushroom Risotto

Mediterranean risotto with fresh herbs and sun-dried tomatoes, tossed in our al dente risotto with creamed Grapeseed cheese

### DESSERT

#### Warm Indian Pudding

With caramel brandy glaze and Chantilly whipped cream

#### Fritters Foster

All the flavors of table-side house Foster, deep fried inside a butter and served with a slab Captain Morgan rum sauce

\$25

BLUE ACORN



## North Hero House Inn & Restaurant

3943 West Route 1, North Hero, 373-4732

*Choose one dish, french or casual*

### APPETIZER

#### Herbaceous Beet Salad

With Vermont goat cheese

#### Misty Knoll Farms

Chicken Goulash

#### Recargote

Parquet style, with cheese

### ENTREE

*All entrees prepared using the new side cooking technique, which preserves the integrity of ingredients and enhances flavor and moisture.*

#### Peek Tenderloin

With apple, cedar drum glaze, porcini parmesan burrata with blueberry chutney

#### Fillet Mignon

With duck, baked Port demi glaze, carrots, pearl onions, parmesan and fingerling potatoes

#### Alaskan Halibut

With orange beurre blanc, fried carrots, pearl onions and basmati rice

### DECONSTRUCTED

#### Vegetarian Soup

Mushrooms, olive-tart carrots, fennel, pearl onions and fingerling potatoes served over vegetable risotto in vegetable broth

### DESSERT

#### Coffee Brûlée

#### Raspberry Mousse

in a Chocolate Cup

#### Homemade Sorbet

or Ice Cream

\$25



## One Federal

1 Federal Street, St. Albans, 324-3320

*Choose one appetizer and one entree*

### APPETIZER

#### Frichees

Beer battered and fried pickles served with a tangy ranch dipping sauce

#### House Salad

Dressed with a simple balsamic vinaigrette

### ENTREE

#### Butternut-Squash Risotto

With caramelized onions, Gruyere Swiss apple and grilled chicken in a whole-grain mustard cream sauce (vegetarian options available)

#### Seared Newburg

Over rice pilaf

#### Cast-Iron Seared New York Strip Steak

With burgundy herb butter, sautéed butter, shallot or smoked potatoes and vegetable

### DESSERT

#### Fleurless Chocolate Tort

\$25

ONE  
FEDERAL

RESTAURANT & LOUNGE

## Blue Paddle Bistro

390 Route 1, North Hero, 373-4814

*Choose one dish from each section. Closed: Monday and Tuesday*

### APPETIZER

#### Mixed Greens and

Arugula Salad

With house special greens, fresh strawberries, Vermont butter & Chateau Creamery goat cheese and house balsamic vinaigrette

#### Cash Cakes

With orange chutney sauce

#### PEI Mussels

Steamed in white wine garlic, butter and lemon with Parmesan cheese and tomatoes

#### Veggie Spring Rolls

With spicy sauce

### ENTREE

#### Macadamia-Crusted

Chicken Breast

With caramelized onion and maple & balsamic and house mustard drizzle

#### Mixed Grill

Quail and beefsteak served with Asparagus, green & white potatoes and pitted green olives

### Caramelized U-10

Sea Scallops

With mustard served chicken, baby spinach and tomatoes

#### Pan-Seared Duck Breast

With fresh strawberry and green onion risotto, whole grain mustard and pomegranate glaze

### DESSERT

#### Island House made Ice Cream

Pink Guinefruit Sorbet

#### Brownie Sundae

Vermont Premium Company's signature brownie, vanilla infused Homemade Ice Cream and house hot chocolate sauce

\$25



BLUE PADDLE  
BISTRO



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daily contents  
and giveaways.



## The Kitchen Table Bistro

3040 West Main Street, Richmond, 404-4986

Note: Each evening, this restaurant will offer 3-courses from its entire menu to Restaurant Week diners. Menu change daily. Closed Sunday and Monday.

### SAMPLE MENU

#### SMALL PLATES

**Forged Ham and Fiddlehead Bruschetta**  
With Tarragon-chive and herb sides

**Vermont Steak Tartare**  
With Half Pint Farm top greens and crispy potatoes

**Grilled Mushrooms Salad**  
With goat's cheese and roasted beets

#### LARGE PLATES

**Cranford Family Farm Veal Medallion**  
With finger mushrooms and spring vegetables

**Wild King Salmon**  
With roasted tomato relish, leeks, kale and buttered carrot puree

**Grilled Boyden Farm Flatiron Steak Frites**  
With grilled and sautéed vegetables

**Maplebrook Ricotta Gnocchi**  
With ramps, grilled asparagus and tomatoes

#### SWEET PLATES

**Milked Chocolate Cake**  
With Bosc 1 cherry sauce and cherry vanilla ice cream

**Vanille-Bean Crème Brûlée and Sea-Salted Shortbread Cookies**

135



## Big Picture Café and Theater

40 Currier Road (off Route 300), Waitsfield 406-6994

Choose one dish from each course.

#### SMALL PLATES

**Greek Salad**  
Crisp tomatoes, cucumbers, red onion, olives, oregano and Vin Santo. Better & Cheaper Creamery Dots. [www.betterandcheaper.com](http://www.betterandcheaper.com)

**Spaghetti**  
Puffy potato spaghetti, sauce and feta, served with tzatziki, nuts and shaved green salad

**Hummus and Olive Plate**  
Honey-mustard hummus and your choice of olive served with Hot Honey Bread

#### ENTREE

**Lamb Kefedes**  
Greek lamb-meatballs served with tomato, herb tomato and grilled eggplant

**Mediterranean Tilapia Bake**  
Baked tilapia served over a medley of ramps, roasted potatoes, tomatoes, olives, artichokes and capers with lemon and fresh herbs

**Fishful Pita Sandwich**  
With greens, shredded carrots and spiced, jalapeño served with tzatziki and tabbouleh salad

#### DESSERT

**Baklava**  
Maple syrup, honey and a hint of nut make this classic sweet treat Vermont-style

**Big Picture's Maple-Donut Bread Pudding**  
(Not Greek, but awesome and sweet)

45



## Toscana Café Bistro

27 Bridge Street, Richmond, 404-3149

Choose one dish from each course. Closed Monday

#### APPETIZE

**Creamy Potato-Garden Soup**  
**Crispy Artichoke Hearts**  
With lemon rock and fresh greens

**Tuscan Crostini du Jour**  
On Sat. Hot Eating Company here

#### SALAD

**Petite Market Salad of Mixed Lettuces**  
With choice of fresh herb vinaigrette: creamy dill, or oil and vinegar dressing

**Petite Caesar Salad**  
With Arugula and garlic-herb croutons

#### ENTREE

**Chicken Picotte**  
With artichoke hearts, sautéed tomatoes and capers in a white-wine lemon sauce

**Wild Mushroom ravioli**  
With Truffle olive cream, roasted garlic, asparagus and wild rice

**Vermont Maple-Braised Pork Chop**  
With apple-red onion chutney, garlic mashed potatoes and sautéed vegetables

#### DESSERT

**Cappuccino Chocolate Mousse**  
**Creme Brûlée**

Each served with Equal Exchange organic gourmet coffee or choice of a variety of teas.

135



## The Mad Taco

27 Village Square, Waitsfield 406-9832

#### Tamale

Choice of pork, smoked chicken or roasted pepper and cheese

#### Taco Plate

Choice of eight different toppings, including white Colorado with avocado and onion, roasted squash with black bean mole sauce and fresh salad with avocado and cheese

One Pint of Tortilla Soup

15



Cafe • Theater

**Cheers to Restaurant Week!**

**Root:1**  
by the mill

Long Trail

## Hen of the Wood at the Grist Mill

82 Stone Street, Waterbury 244-7300

*Note: To best utilize the freshest seasonal produce, the chef will change his three-course menu nightly.*

*Cheef Sunday and Monday*

### SAMPLE MENU

#### APPETIZER

##### Fried Oysters

With tangy aioli, lemon and onion

##### Local Cervelat and Duck Steaks

With sautéed sides up Gopher Bakes  
Thermidor egg

##### Radish and Apple Salad

With buttered, sautéed H.E. Mac  
cheese and greens

#### ENTREE

##### LaPlatte River Angus Farm Hanger Steak

With bread crumb potato,  
balsamic and red wine

##### Chest-Iron-Smoked Sea Scallops

With oyster, Maine beans, braised  
dumplings and house jowl bacon

##### Goat's Milk Gnocchi

With long trumpet mushrooms,  
cider root, and pine nuts

#### DESSERT

##### Local Cheese Plate

\$15

**HEN OF THE WOOD**

8-10 PM AT THE GRIST MILL, 82



## Arvad's Grill and Pub

3 South Main Street, Waterbury 244-6873

*Choose one entrée and one dessert*

#### APPETIZER

##### Baby Spinach Salad

With Campanella cheese, dried and roasted grape tomatoes and house  
crumble, drizzled with a house-made Vermont apple Dijon vinaigrette

#### ENTREE

##### Elkops Trout

California mussels with an Arvad's treat – the elkops is crusted in  
spicy rice, then baked

##### Chipotle Chicken Bake

Grilled chicken tossed with brown, grape tomatoes, jalapeño and green  
peas, finished with chipotle Alfredo sauce and baked with Colby  
cheese sauce

##### Roasted Garlic, Portobello and Spinach Pasta

Portobello mushrooms, baby spinach and grape tomatoes roasted to perfection  
and finished with creamy roasted garlic and a touch of heavy cream, tossed  
with penne pasta

#### DESSERT

##### Tollhouse Pie

##### Homemade Apple Crisp

\$25

**ARVAD'S**  
GRILL & PUB



## Ocha Thai

6 North Main Street, Waterbury 244-7542

*Choose one dish from each course. No substitutions. Full descriptions online.*

*Cheef Monday*

#### \$25 DINNER

##### APPETIZER

##### Fried Vegetable Spring Rolls

##### Pot Stickers

##### Fried Wonton

##### SUP

##### Teen Kha With Chicken or Tofu

##### Stirred Soup

##### ENTREE

##### Spicy Ginger

##### Mango and Curry

##### Pud Thai

##### DESSERT

##### Coconut Ice Cream

#### \$35 DINNER

##### APPETIZER

##### Chicken Satay

Chicken on a stick served with both  
peanut and cucumber sauce

##### Dragon Stick

Marinated shrimp wrapped in  
crispy egg noodles served with  
peanut and chili sauce

##### SUP

##### Teen Yum Gung

##### Teen Kha Gung

##### ENTREE

##### Duck Basil

Hot's's basil, crispy duck skin  
fried with brown sauce, garlic, basil  
leaves, bell peppers and chili

##### Mango Curry

##### Two Lovers

Stir-fried chicken and shrimp with  
mango puree, basil and cashew nuts

##### DESSERT

##### Fried Banana

With Coconut Ice Cream

**Ocha**  
THAI RESTAURANT



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## The Reservoir

1 South Main Street, Waterbury 204-1807

Choose one dish from each course.

### APPETIZERS

#### Pho Tomato- and Eggplant Bisque

Served with Collet chicken crostini

#### Mixed Green Salad

With candied walnut, roasted oil  
Vermont olives, roasted beets  
permyr, chives and maple  
balsamic dressing

### ENTREE

#### Country Fried Steak

With garlic mashed and M. Kneiss of  
Vermont sausage and pepper gravy

#### Meatloaf

Made with PT Farm beef and  
Eagle Mountain pork, served  
with mashed potatoes and  
mushroom gravy

#### Shrimp-Stuffed Atlantic Haddock

With bearnaise and  
Garden cream sauce

### DESSERT

#### Chai Tea Panna Cotta

With seasonal berries

#### Apple Strudel

With cinnamon ice cream



The  
RESERVOIR

## Michael's on the Hill

4182 Waterbury-Shore Road, Waterbury Center 204-7070

Closed Tuesday

### MAPLE & PORK TASTING MENU

#### Rabbit and Pump Tortise

With maple mustard

#### Maple-Sauced Trout

With chicken, bean salad and pickled ramp-potato-buckle

#### Maple-Glazed Pork Loin

With potato, pump roots and creamed mushrooms

#### Maple Pudding

With rhubarb compote, Chantilly cream and maple sugar

#### Green Mountain Coffee House's or Vermont Artisan Tea selections



MICHAEL'S  
ON THE HILL

## Frida's Taqueria and Grill

126 Main Street, Stowe 552-0030

### 610 LUNCH SPECIAL

#### Ensalada Mixta or Sopa del Día

Daily choice of house-made pasta,  
tortilla soup or cream of cauliflower

#### Gordita

Gluten-free, crispy on the outside and fluffy on the inside  
filled with pork, chicken or beef and beans

### 125 DINNER

Includes all dishes.

#### Escabeche

Plate of assorted pickled vegetables

#### Empanadas de Platano

100% plantain pastry filled with porked beans and cheese,  
garnished with avocado, tomato slice salsa

#### Enchiladas

Special fillings all week, including Maine lobster and local lobster

#### Pastres

Choose cheese, tres leches cake or apple pie



## Norma's Restaurant at Topnotch Resort

4000 Mountaine Road, Stowe 203-5445

Choose one appetizer and one entree.

### APPETIZERS

#### Crab and Prosciutto

With ice cream and the creamiest molasses

#### Baby-Gem-Lettuce-Salad

With spring greens, mushrooms, Bermuda onions  
and honey Dijon dressing

### ENTREE

#### Grilled Day Boat Halibut

With spring radishes, beet carrots and local field-to-table farm biogas

#### PT Farm Lamb Lollipops

With peas and their greens and roasted root

### DESSERT

#### Roasted Strawberry Galette

With chocolate and candied grapes in vanilla





  
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## Santos Cocina Latina

312 Mountain Road, Stowe, 353 3110

*Menu available April 29-May 6. Special Cenas de Mayo menu on Wed & Thurs. Signature cocktails, including mojitos, passion fruit cognac martinis, sangria and don't leave home without Restaurant Week. Closed Sunday*

### AMUSE BOUCHE

#### Chef's Daily Selection

### FIRST COURSE

#### Escalada Mista

Fresh arugula greens, roasted paprika peppers, asparagus olivada, pickled onion, avocado, potato and tomato salad and omelette and Spanish-cherry-mustard vinaigrette

#### Chupe de Vegetales

Peruvian vegetable soup, withaji Aji amarillo. Lima beans, poached egg and herb oil

### SECOND COURSE

#### Cebiche de la Casa

Chef's daily ceviche creation

#### Ensamble Vegetariano

Baked vegetable filled with asparagus di quilo and oven-dried tomato pico de gallo

### THIRD COURSE

#### Santos-Style Vegetarian Paella

Daily chef selected ingredients prepared with bomba rice

### Pescado del Dia

Fish of the day with root, vegetable, tomato and Caribbean tomato-coriander sauce

#### Churrasco a la Parrilla

Grilled skirt steak, Cuban fried rice, omelette and roasted red-tomato dumplings

### FOURTH COURSE

#### Pie de Limón

Mexican Key lime pie

#### Flan de Coco y Queso

Champagne Valley Creamery non-sweetened and coconut flan with Mount Mansfield Maple whipped cream

#### Soufflé de Chocolate

Chocolate soufflé with dulce de leche Anglaise

\$35



**SANTOS**  
cocina latina

## Picasso Pizzeria & Lounge

1890 Mountain Road, Stowe, 253-6411

### PIZZA

#### Garden Salad or Caesar Salad

### BRUNCH

#### Garden Route

Fresh baked dough wrapped around fresh garden vegetables and Parmesan cheese, and bread and spices, served with a side of red sauce

### PIZZA

#### Large Two-Topping Pizza

Your choice of toppings

\$75

**Picasso**  
PIZZERIA & LOUNGE

## Solstice at Stowe Mountain Lodge

7412 Mountain Road, Stowe, 763 4735

*Choose one dish from each course*

### APPETIZER

#### Mushroom "Cappuccino" Soup

With truffle foam

#### Farmers Market Salad

With goat-onion yogurt

### ENTREE

#### Seared Beef Bolognese

With lavender-infused risotto

#### Roasted Miso Kani Farms Chicken

With kombu potatoes

#### Slow-Baked Salmon

With herb-roasted beans, spring onions and local mushrooms

### DESSERT

#### Lava Chocolate Cake

With vanilla bean ice cream

#### Minted Apple Beignets

With maple syrup

\$35

**SOLSTICE**



APRIL 29-MAY 5

STOWE



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APRIL 29-MAY 5

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or tag us from  
your phone.

Cyber photos  
of your meals  
(see p.2) and  
check in for  
daily contents  
and giveaways.



## The Bee's Knees

82 Lower Main Street, Morristown 37801

Choose one dish from each course. Closed Monday

### APPETIZER

#### Smoked Salmon Canapés

House made smoked salmon on  
Bismarck Mountain bread with herbed  
cucumber butter

#### Red and Golden Beets

With blood orange, roasted pecans  
and Bayley House blue cheese vinaigrette

#### Do Nothing Farm Bacon Fritters

Served with chive-coriander dressing

### ENTREE

#### Misty Kasil Farms Steiner Chicken Breast

Braised with Applebeek Farm  
sardoune sauce, served with fresh  
peas, potatoes, roasted fennel, dill  
and chicken gress

#### Applebeek Farm Cured and Smoked Beef Delicat

Served with baked, roasted  
potatoes, maple-glazed carrots,  
braised kale and fig-coriander butter

#### Forest Mushrooms and Roasted Root Pot Pie

Served with an eggplant side salad

### DESSERT

#### Cooked Saffron Milk Pudding

With maple liqueur sauce

#### Champagne Orangettes Apple Fritters

Served with 12 honey-suckle vine  
cream, olive reduction and  
mint chiffonade

\$35



## Positive Pie 2

22 Main Street, Montpelier 55101

Choose one dish from each course.

### APPETIZER

#### Port-Infused Truffle Fries

Truffle oil, hot bread, port-infused  
mayonnaise, Parmesan Reggiano,  
sea salt and truffle shavings

#### Calsamari and Rock Shrimp Frito Misto

Crispy fried calamari and rock shrimp  
with baby arugula over roasted  
tomato ginger dressing with  
lemon-coriander sauce

#### Insalata di Campo

Baby mixed greens tossed with  
spicy roasted beets, walnuts and  
Vermont Butter & Cheese Creamery  
goat cheese with apple cider  
vinegar

### ENTREE

#### Penne con Cinnamon

PT Farm beef, cinnamon sauce,  
roasted tomatoes, cornmeal polenta  
and Grapenoid cheese or pea puree

#### Porcini Potentilloni

Porcini mushrooms, garlic & eggplant,  
wilded up starch and house made  
potentilloni sauce over linguine

### Salmon Potentilloni

Crispy & flaked salmon, roasted  
and caramelized and served over  
potentilloni, finished with an  
arugula pesto salad

### DESSERT

#### Cannoli

#### Tiramisu

#### Cheesecake

\$35



## Salt

209 Burr Street, Montpelier 55101

Fresh pressed coffee beans included. Additional seasonal dishes maybe available. All events are local. Choose one dish from each course. Closed Monday

### STARTER

#### Ameuse Bouche

#### Salt Snack Plate

A variety of small bites, and asking  
how much things and dip staffed  
a good size snack and an  
additional assortment of nibbles

#### Pan-Seared Diver Snail

With blood orange, herbaceous  
and green chutney

#### Super-Soup Soup

With house-cured fennel

### ENTREE

#### Liver Sausage Herish

With sautéed onion, sauce and chard

#### Fresh Potentilloni With Spring Vegetables

#### Pan-Seared Pork Chop

With mushrooms and wild  
rice risotto

#### Druck Breast and Leg Confit

With herbaceous root vegetables and  
braised heirloom beans

### DESSERT

#### Maple Pudding

With salted caramel brittle

#### Meyer Lemon Curd

#### With Meringue

#### Flourless Chocolate Cake

With smoked almond and orange topping

\$35

## The Skinny Pancake Montpelier

89 Main Street, Montpelier 55101

### APPETIZER

#### Salad of Local Greens

With Pot Farm Pot Farm, organic, Jasper Hill Farm  
Baylor House Blue, local honeydew, and  
Vermont cranberry or apple vinaigrette

### ENTREE

#### Red-Wine-Braised Vermont-Roasted Beef Short Ribs

Butterworth Farm, egg, Cabot's cheddar, chicken  
and kale or potato, and wild rice

### DESSERT

#### American Cookie Plate

With a Warm and Fudgy Caramel Butter Sauce

\$35



salt



## Three Penny Taproom

108 Main Street, Montpelier 825-5277

*Note: To best utilize the freshest seasonal produce, the chef will change his menu daily. The lunch deal will be served last seven (7) days, and 5 pm Monday through Friday, and 2 pm, to 6 pm, on Saturday and Sunday.*

### NO LUNCH SPECIAL (SAMPLE MENU)

*Choose two items from the entire menu.*

#### SMALL PLATE

**Horseshoe Picked Beet**  
Billy Devil Egg and  
Pea Greens

#### SALAD

Soft Winter Wheat Berries,  
Golden Raisins and Mint

#### SOUP

Chicken Borscht

#### SANDWICH

Maple-Braised Pork Belly,  
Sauerkraut and Grain  
Mustard

Rolette and Pickled  
Sun-Dried Plum

#### TURKEY

Neonate Braised Rabbit,  
Pumpernickel and Spring  
Greens

#### CHICKEN

Phenomenology Washed  
Winecure

Bayley House Blue and  
Maple Sap Pig

Cumebert and Apricot  
With Black-Ten Preserve



## Three Stallion Inn & Restaurant

845 Stock Farm Road, Randolph, 726-6076

*Choose one dish from each course. Closed Sunday-Tuesday*

#### APPETIZER

**Guyford Farm Beef Quinoa**  
With roasted red pepper sauce and macaroni

**Maine Jambo Blue Macaroni**  
In chocolate sauce with wild garlic cream

**Sage-Spinach and Spring Greens**

*Braised in our house vinaigrette, with Vermont cheese, roasted garlic and pecans*

#### ENTREE

**Perry Family Farm Smoked Ham**

*With Yukon golds, a rich Idaho Potato, Gravy and apple chutney*

**Baked Mitty Knoll Farms Chicken Breast**

*Stuffed with wild mushrooms and rice, with Gratin Potatoes, potatoes and Fort d'Anjou glaze*

#### DUCK CONFIT

*With sweet-potato gnoccoli, Boucher Family Farm Goo-Goo's Zale and caramelized onions in thyme-broth*

#### DESSERT

**Triple Chocolate Threat**

*Chocolate mousses covered in dark-chocolate ganache*

**Apple Parcel**

*Apples and almond paste baked in puff pastry with apricot glaze and  
Beehive Organic Creamery ice cream*

\$15

THREE STALLION INN

845 Stock Farm Road, Randolph, VT 05676

## Ariel's Restaurant

20 Stone Road, Brookfield, 276-3636

*Choose one dish from each course. Calfs, tea, beef and a lovely gift to  
take home are included. Closed Monday and Tuesday*

#### APPETIZER

**Wild-Leek and Potato Soup**  
With hand-cut dumplings

**Whole-Leaf Caesar Salad**  
Romaine lettuce, shaved Parmesan  
cheese, sundried tomatoes and salt  
(optional anchovies)

**Crab-Cake in Kaffir Pottery**  
Served with sundried tomatoes and  
with light lime vinaigrette

#### ENTREE

**Grilled Greenfield Highland  
Beef Flatiron Steak**

*Served with Montpelier cheese  
and aged potatoes, wild asparagus  
and home-made sauce*

**Crispy Sautéed Skate Wing**

*Served with lemon butter sauce,  
fried capers and Asian greens with  
white bean vinaigrette*

**Confit of Vermont Chicken**  
With wild mushrooms and herb jus  
served with request of new potatoes  
and spring greens

**Vermont Ricotta Gnocchi**  
With Spring Vegetables

*With tomato-olive sauce and  
Parmesan cheese*

#### DESSERT

**Flam-Caribbean Crisp With  
Bittersilk Sorbet**

**Chocolate Fancini-  
Fruit Mousse**

\$35

## Ariel's Restaurant



## Trap Door Bakehouse & Café

376 Waterman Hill Road, Quechee 806-6076

*Closed Monday and Tuesday*

#### NO APPETIZER

**Greek Salad**

#### ENTREE

*Choose two Greek entrees.*

**Spanakopita**  
Flaky phyllo with spinach and feta

**Piko Nefthion**  
Flaky phyllo dough filled with feta,  
onion and Parmesan

**Tzatziki with sides**  
Tzatziki (dill) sauce made  
with potatoes and fresh herbs  
served with bread

**Deliziosae**  
Grape leaves stuffed with rice,  
onion and fresh herbs

**Bourekia**  
Flaky phyllo dough filled with  
meat and beef

**Pastitsio**  
Layers of egg noodles and meat sauce  
served with béchamel

#### DESSERT

*Choose one*

**Baklava**

*Made with walnuts*

**Ricciolo**

*Greek rice pudding topped  
with cinnamon*

**Koussimides**

*Greek butter cookies with a drizzle*

### NO LUNCH SPECIAL



TRAP DOOR  
BAKEHOUSE  
& CAFÉ



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